

PRODUCT: 46099 - Bnls Beef Ribeye Lip-On 2X2 F/R

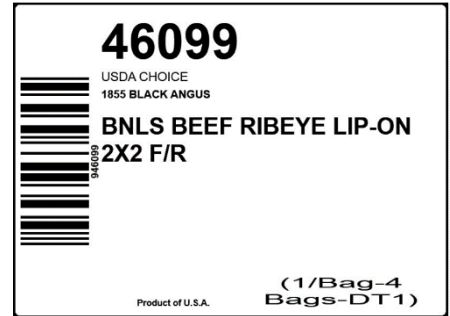
Production Plants :	Grand Island, NE Est. 969G	Greeley, CO Est. 969	Hyrum, UT Est. 628
Barcode:	946099	GTIN #:	90076338460994

CARCASS SELECTION

Cattle Source: **Certified Program** **AMS G-70 G.F. Swift 1855 Black Angus Beef**
 Cattle Type: **Mixed Steers &/Or Heifers**
 Cattle Age: **Under 30 Months of Age**
 Grade: **USDA Choice**
 Country of Origin: **Product of U.S.A.**

PRODUCT INFORMATION

Fresh Frozen: **Fresh**
 Sales Network: **Domestic**
 Brand: **1855 Black Angus Beef**
 Label Grade: **USDA Choice**
 Label Stock: **Blue**
 PC Per Package: **1**
 Packages Per Box: **4**
 Avg Wgt/Piece(lbs): **17.5**
 Avg Wgt/Box (lbs): **70**
 Shelf Life (<34 F): **42 Days**
 Whole Pieces/Box: **4**
 Weight Range: **17.5 Up**



BOXING INFORMATION

Box Type: **Breaker Box** **No.1 Fab Box (Small)** **22.75 L** **14.68 W** **8.813 H**
 Box Brand: **1855** **5 TI** **7 HI** **1.7 ft³**
 Box Color: **Kraft**
 Box Weight Class: **Catch Weight**
 Price Unit Measure: **Priced Per Pound**
 Code Dating- BOX: **Production Date** Code Dating in Days: **Production Day is Day 0**

PACKAGING INFORMATION

Vacuum Bag: **Standard Shrink** **12 W** **28 L**
 Bag Brand: **1855 Black Angus Beef**
 Graded Bag: **USDA Choice**
 Other Packaging: **Glue**

LABELING INFORMATION

Regular Box Label / Weight Label should be placed on 'Principal Display Panel' of Shipping Container.

REALIZATION CODE INFORMATION

Boneless Ribeye

CUT CODE: LLFR

PROCESSING PROCEDURES

Breaking

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NA

Procedure

- A. Remove the short ribs with a straight saw cut following tail length specifications. The straight cut will be parallel to the back bone curvature.
- B. Remove the rib cap, rib lifter meat, scapula meat and scapula chip all at once.
- C. Remove the feather bones.
- D. Remove the back strap.
- E. The back ribs will be removed by making a straight cut leaving the intercostal meat in the back rib.

FINISHED PRODUCT

Finished Product Trimming

- A. The tail is removed 2 inches from the bottom edge of the longissimus dorsi muscle on the rib end making a straight cut to 2 inch from the bottom edge on the longissimus dorsi muscle on the chuck end.
- B. Any intercostal meat remaining after the back rib removal will be trimmed flush with the main body of the longissimus muscle.
- C. External fat must be trimmed smooth, including the ridge that results from the scapula bone removal.
- D. Any discoloration resulting from a mis-split must be removed.
- E. No blade meat allowed to remain.
- F. Trim out any surface water pockets that do not go into the muscle tissue. If water pockets go into the muscle system or would cause a change in the ability of the lipon ribeye to hold its conformation, the ribeye will need to either be converted to a rib eye roll or deemed to be a number two.



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